

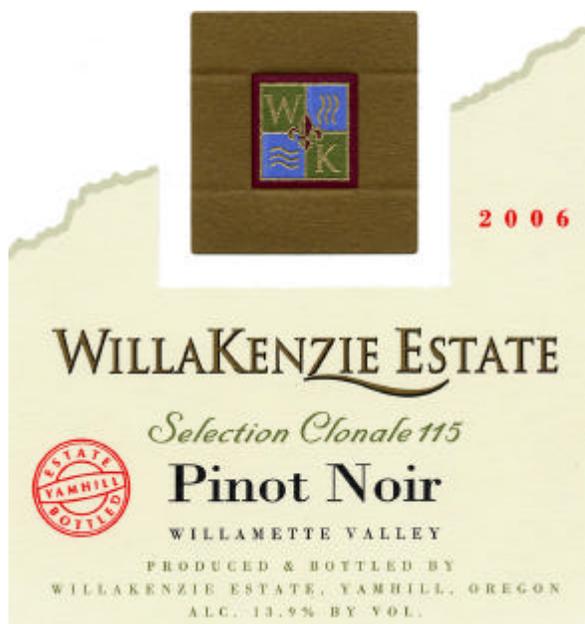
2006 Pinot Noir Estate Grown "Clone 115"

Varietal: 100% Pinot Noir

Appellation: Willamette Valley
Yamhill-Carlton District

Released: May 2009

Retail: \$38.00



VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Global Warming may affect us. We had an extremely wet December (over 14" of rain), several cold days in the low 20's around February 18 when the vines were fortunately dormant, and 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varietals at WillaKenzie Estate. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 vintage.

VINEYARDS: PINOT NOIR CLONES

In the search for complexity in our wines we have planted a diverse selection of new clones from Dijon. We currently have ten different clones of Pinot Noir planted on our Estate. Starting in the early 1980's, new Pinot Noir clonal material from the University of Dijon was made available to Oregon State University and UC Davis. At WillaKenzie, we have decided to plant as many of these newly available clones as possible, including just over 11 acres of Dijon Clone 115. The diversity of clones allows us to maximize the palette of aromas and flavors in the wines. This exclusive single bottling of 115 continues to be a Cellar Club favorite.

Yield: 2.9 tons/acre

Brix: 24.5°

pH: 3.65

TA: 6.2

WINEMAKING

From our 11 acres of Clone 115, we selected for this bottling the barrels of finished wine that best represented the qualities of the clone as expressed on WillaKenzie Estate terroir. A cool maceration preceded the open-top, Burgundian-style fermentation for a total of 20 days of skin contact and daily punchdowns to maximize extraction of flavors without bitterness. The wine was then racked to barrel where it underwent 100% Malolactic fermentation, spending a total of 14 months of aging in French oak barrels, half of which were new, from a variety of coopers. The wine was bottled unfiltered and unfiltered.

Alcohol: 13.9%

pH: 3.8

TA: 5.3

TASTING PANEL COMMENTS:

The Dijon clone 115 is a key component of several WillaKenzie Estate wines, including Pierre Léon and Terres Basses. With beautiful clarity and deep garnet color, 2006 Clone 115 offers appealing aromas of raspberry, red currant and cranberry followed by hints of spice, earthiness and caramel. The flavors follow the aromas with the addition of some darker plum and blackberry tones. The fruit is balanced by crisp acidity and framed by well integrated tannins to create a wine that will complement a wide range of dishes, including roasted game or lamb, duck with cherry glaze, coq au vin, or grilled Portobello mushroom. It will improve with 1 to 2 years in the cellar and age well for 7 to 8 years from its release date. We recommend that you open and decant this wine 1 hour before serving.